



SAUSKA



Cabernet Franc Makár

Villány 2013

Deep purple, almost black. Toasted wood, blueberry, plum and blackberry in the nose along with prune, cinnamon, truffle cream and cocoa. Sweet spices and chocolate characterize the mouthfeel and lead to the long and layered finish. Clean and well-structured with well-integrated tannins.

Blend:	cabernet franc
Recommended drinking temperature:	17-18 °C
Alcohol content:	14,5 %
Bottle size:	0,75 l

Vineyards

Makár-vineyard This vineyard exemplifies Siklós' rich character and is ranked among the top vineyards in the region. Climate is important when it comes to acidity in wine, especially for red. The location of this winery is unique because the constant wind movement results in a higher air temperature difference between day and night. Plants breathe better during a cooler night which preserves the valuable acids in grapes. The soil contains solid limestone with marl and dolomite. The top layer is made up of high-calcium topcoat of humic carbonate, loess, clay, and sand patches. Calcium rich loess provides higher acidity, lively, fruity blends and a fragile, elegant structure to the grapes.

The Year

Winter and spring of 2013 were wet and cold - with some heavy snow in April - delaying bud break and flowering by weeks. Blooming occurred in nearly ideal, somewhat cold weather. Early-ripening grapes such as Merlot, Portugieser and Pinot Noir did well result in huge amount, spotless quality fruit. Due to the cold front, late-ripening varieties such as Cabernet Franc and Kékfrankos ripened less evenly. Long Indian summer with mild temperatures and sunny days was an important factor in the ripening process of Cabernet Sauvignon and Syrah. An excellent vintage overall, especially after the dreadful start.



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Winemaking

After rigorous hand selection, berries are gently crushed and briefly cold soaked in stainless steel tanks. Spontaneous malolactic fermentation in small French oak. 30-day total maceration in the tank to preserve the varietal's character. Aged for 18 months in 45% new and 55% used French oak barrels.

Details

Type	Red wine
Acidity	5,8 g/l
Alcohol content	14,5 %
Bottle size	0,75 l
Beginning of harvest	2013-10-05
Bottling date	2015-07-01
Vinification	in new and used French barrels
Ageing time	18 Month

Tasting



Deep purple, almost black.



Toasted wood, blueberry, plum and blackberry in the nose along with prune, cinnamon, truffle cream and cocoa.



Sweet spices and chocolate characterize the mouthfeel and lead to the long and layered finish. Clean and well-structured with well-integrated tannins.